

40752 Recover and present viscera by-products pre-inspection in a meat processing operation

Kaupae Level	4
Whiwhinga Credit	10
Whāinga Purpose	<p>This skill standard is for people working in a meat processing operation.</p> <p>It recognises the skill required to recover and present inedible and edible viscera by-products for inspection.</p> <p>It can be used in the New Zealand meat processing qualifications at Level 4 and above.</p>

Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria

Hua o te ako Learning outcomes	Paearu aromatawai Assessment criteria
1. Recover and present viscera by-products for inspection in a meat processing operation.	a. Recover viscera by-products and maintain hygiene standards.
	b. Present inedible and edible viscera by-products for inspection.
2. Use viscera by-product recovery equipment in a meat processing operation.	a. Use, wash and sterilise viscera by-product recovery equipment.
	b. Inspect, clean, and sanitize PPE regularly.

Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria

Assessment specifications:

All assessment activities must be carried out in accordance with organisational requirements.

Definitions:

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

PPE – Personalised protective equipment

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

Hygiene standards, such as – sterilising, washing; between carcasses, between offal.

Viscera by-product recovery equipment, such as – knife, gut buggy, viscera trays, enucleating tools.

Rauemi | Resources

- [Health and Safety at Work Act 2015.](#)
- [Animal Products Act 1999.](#)
- Ministry for Primary Industries. *Code of Practice Red Meat: Slaughter and Dressing, Chapter 5. Operational Code: Slaughter and dressing.*

Pārongo Whakaū Kouna | Quality assurance information

Ngā rōpū whakatau-paerewa Standard Setting Body	Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council
Whakaritenga Rārangi Paetae Aromatawai DASS classification	Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing
Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga CMR	0033

Hātepe Process	Putanga Version	Rā whakaputa Review Date	Rā whakamutunga mō te aromatawai Last date for assessment
Rēhitatanga Registration	1	28 August 2025	N/A
Kōrero whakakapinga Replacement information	This skill standard replaced unit standard 28182.		
Rā arotake Planned review date	31 December 2030		

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council at qualifications@hangaarorau.nz to suggest changes to the content of this skill standard.